

*Pinot Noir*

**LUCKY STAR**

**2009**

- GRAPE SOURCING 100% California
- TECHNICAL INFORMATION 0.56 TA, 3.70 pH, 13.5% alc by vol.
- VARIETAL BLEND 90% Pinot Noir, 7% Zinfandel, 3% Merlot

### • G R A P E S O U R C I N G •

Our Winemaker selected grapes from vineyards across California's best growing regions for Pinot Noir. In these regions, warm sunny days are moderated by cooling influences, allowing the grapes longer time to mature on the vine. Our vineyard sources range from Sonoma County and Napa Valley to the Sacramento River Delta. Grapes harvested from a variety of vineyards and growing regions provide unique flavor components that together create a balanced, complex and harmonious wine.

### • V I N T A G E •

Overall, the 2009 vintage was cool with moderate growing conditions. The grapes grew quickly and the vines produced a relatively large crop. Some thinning was done to ensure full flavor development and concentration in the grapes. After the predominantly cool growing season, a heat spell in early September brought the grapes to full ripeness. Pinot Noir is an early ripening grape, and by mid-September our harvest was mostly complete, escaping rains that started in mid-October and continued on-and-off for the remainder of harvest. Our Pinot Noir displays the excellent quality of the 2009 vintage, with ripe berry flavors and slightly more crispness than the 2008.

### • W I N E M A K I N G •

Grapes for this wine were harvested late in the evening and into the morning, when the grapes are at their coolest temperature. Thus, preserving the crispness and delicate fruit flavors in our wine. The grapes were destemmed, cold soaked and kept as whole rather than crushed berries in order to enhance the lush berry flavors in the wine. The wine was fermented on the skins for five to seven days, with care taken to avoid extracting any harsh tannin from the seeds or skins. A touch of Zinfandel enhances the red fruit notes while Merlot adds a lush suppleness and spicy notes and length to the finish.

### • W I N E M A K E R N O T E S •

Ripe red raspberry and cherry aromas carry through to the palate, balanced by a crisp yet silky finish. The wine pairs well with grilled chicken, Fusilli pasta tossed with extra virgin olive oil, fresh tomato and herbs or a rustic wood oven-fired pizza with wild mushrooms and Taleggio cheese.

